

# NC Food Safety and Defense Task Force

## Food Protection Evolution

### Adapting to Changing Times

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Food Marketing Institute



**THE VOICE OF FOOD RETAIL**

Feeding Families  Enriching Lives

# Overview

- FMI membership & mission
- Why is food safety important
- Changes through the years
- Steps in producing safe food
- What's cooking at retail

# FMI – U.S. Membership

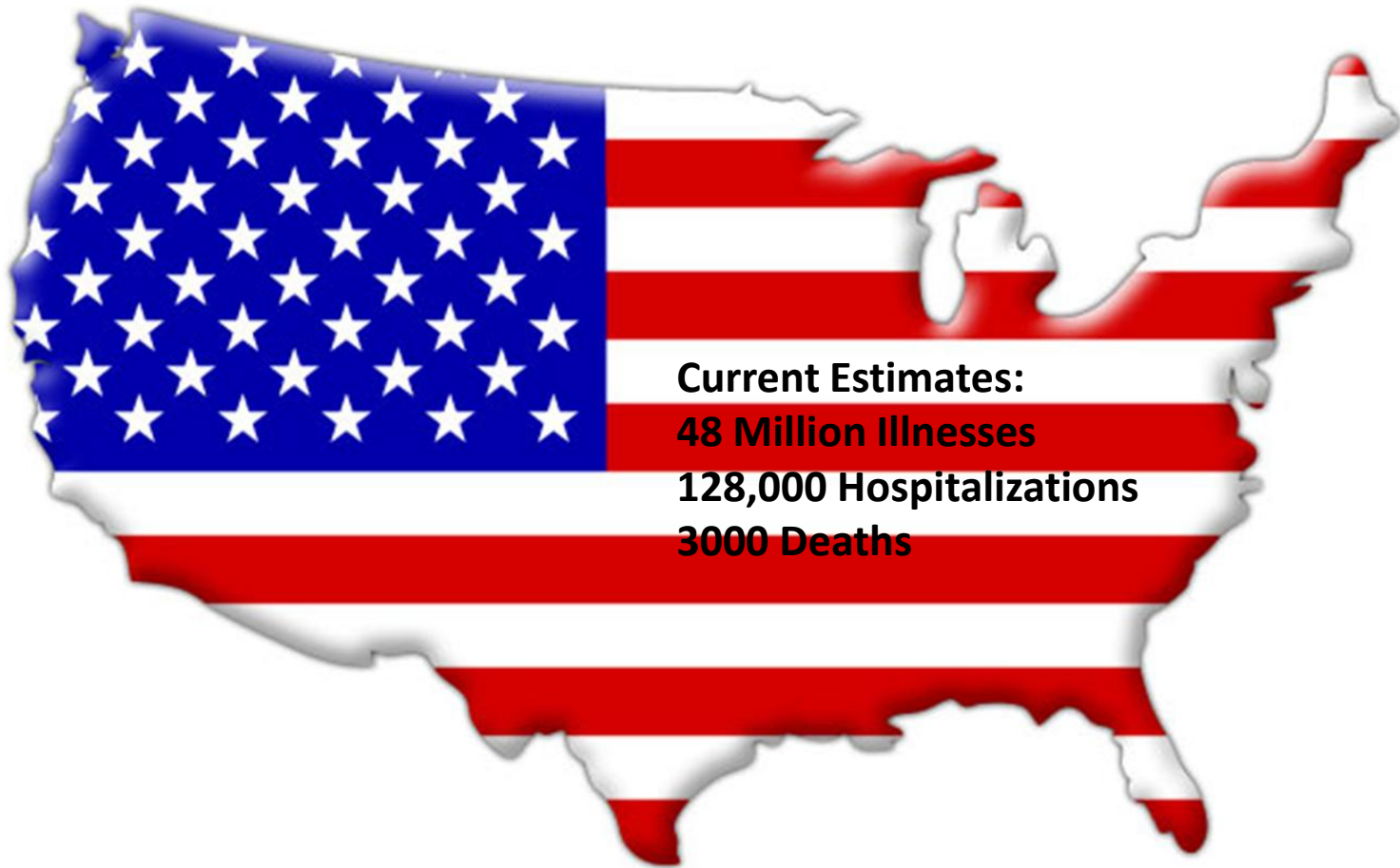
- 1,500 member companies
- Food retailers and wholesalers
- Approximately 26,000 retail food stores
- 680 billion combined annual sales
- Large multi-store chains, regional firms and independent supermarkets

# FMI's Mission

- Develop and promote policies, programs and forums in the areas of:
  - Government Relations
  - Food Safety & Defense
  - Research & Education
  - Public & Consumer Information
  - Industry Relations

# Why is Food Safety Important

## Protecting Public Health



# In the News



**Multistate Outbreak of *L monocytogenes* in cantaloupes (Fall 2011)**

***Multistate Outbreak of Salmonella Bareilly in tuna (spring 2012)***



**Multistate Outbreak of *e.coli* O26 Infections  
Linked to Raw Alfalfa Sprouts (2012)**

**Dog Treats Recalled for Salmonella (September, 2010)**



**Multistate outbreak of Salmonella Enteritidis linked  
to a mexican style fast food restaurant (2012)**



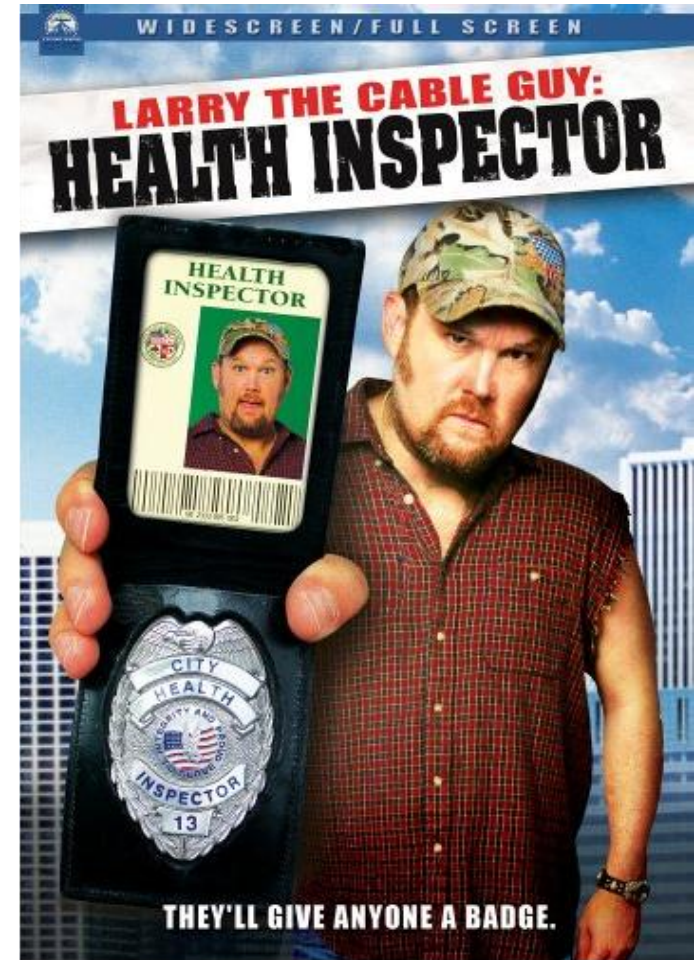
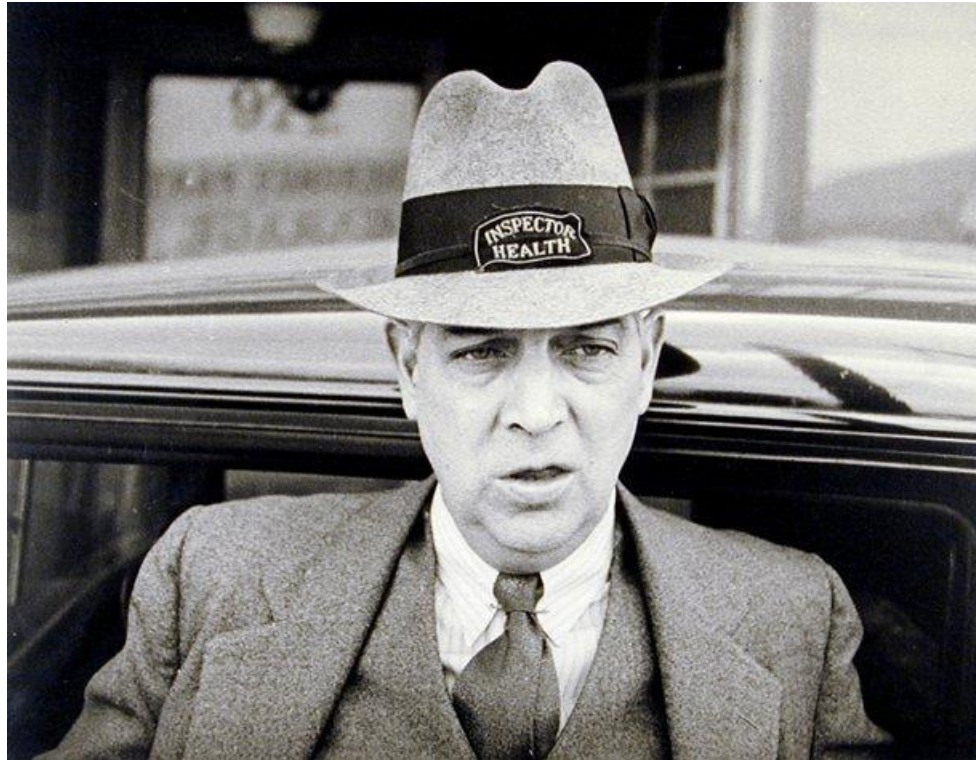
# Changes through the years



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# Changes through the years

## FORSYTH COUNTY 2005

## FORSYTH COUNTY 2011

NC Department of Environment and Natural Resources  
Division of Environmental Health  
**Inspection of Restaurant or Other Foodhandling Establishment**  
Score: 78.0 = 78.0% Health Department Forsyth County  
Date of Insp/Chg 3-15-05 Current Facility ID 0303422046  
Status Code: A Old Facility ID

Water Supply: ☒ Community ☐ Non-Transient Non-Community ☐ Transient Non-Community ☐ Non-Public Water Supply  
Wastewater System: ☒ On-Site System ☐ Sewering Capacity  
Name of Establishment: Harris Teeter #146 Produce  
Location Address: 3508 Yadkinville Rd.  
City: Winston-Salem State: NC Zip: 27106

**FOOD SOURCES** [2608; 2612; 2615; 2622]  
1. Food from approved sources, no spoilage, adulteration, contamination ..... 5 2.5  
**FOOD PROTECTION** [2608; 2609; 2610; 2611; 2612; 2613; 2614; 2622; 2623]  
2. Potentially hazardous food meets temperature and/or time requirements during storage, preparation, display, service & transportation ..... 5 2.5  
3. Food stored, thawed, repackaged, cooled, handled, displayed, served, transported to prevent contamination, adulteration, spoilage ..... 5 2.5  
4. Food not re-served ..... 3 1.5  
5. Thermometers provided, accurate, available ..... 3 1.5  
6. Appropriate written notice of clean plates ..... 1 1  
7. Dry foods stored properly & labeled accordingly ..... 2 1  
**PERSONNEL** [2609(c); 2616]  
8. Personnel with infectious or communicable diseases restricted ..... 5 2.5  
9. Proper handwashing, good hygienic practices ..... 5 2.5  
10. Clean clothes, hair restraints ..... 1 1  
**EQUIPMENT; UTENSILS** [2612; 2613; 2617; 2618; 2619; 2620; 2621; 2622]  
11. Food contact surfaces cleaned & sanitized; approved methods & sanitizers ..... 5 2.5  
12. Approved utensil-washing facilities of sufficient size, with accurate thermometers & test kits available and used ..... 3 1.5  
13. Food contact surfaces in good repair ..... 3 1.5  
14. Food service equipment NSF or equal, utensils approved ..... 2 1  
15. Air-drying, storage & handling of clean equipment & utensils ..... 2 1  
16. Single service articles properly stored & handled ..... 2 1  
17. Non-food contact surfaces clean & in good repair ..... 2 1  
**WATER SUPPLY** [2618; 2623]  
18. Source in accordance with ISA NCAC 18A .1700; Hot & cold water under pressure, meets temperature requirements ..... 5 2.5  
19. No cross-connections or other potential sources of contamination ..... 5 2.5  
**LAVATORY; TOILET FACILITIES** [2609(c); 2624; 2625]  
20. Approved, good repair; toilet facilities accessible ..... 4 2  
21. Toilet rooms with self-closing doors, fixtures & rooms clean, mixing faucet, soap, towels, dryer, signs ..... 2 1  
**WASTE DISPOSAL** [2612; 2613; 2626]  
22. Wastewater discharged into approved, properly operating wastewater treatment & disposal system ..... 5 2.5  
23. Garbage cans, containerized systems properly maintained, cleaning facilities provided or contract maintained for cleaning ..... 2 1  
**ANIMALS; PEST CONTROL** [2610; 2629; 2633]  
24. Animal or pests presence ..... 4 2  
25. Doors self-closing where required; all windows screened ..... 2 1  
26. Pests breeding places or rodent harborage ..... 2 1  
**FLOORS, WALLS; CEILINGS** [2613; 2624(a); 2627; 2628]  
27. Properly constructed ..... 2 1  
28. Clean, maintained in good repair ..... 1 1  
**LIGHTING; VENTILATION** [2630; 2631]  
29. Meets illumination requirements; shielded ..... 1 1  
30. Clean, in good repair ..... 1 1  
**STORAGE SPACES; OTHER** [2620(a); 2632; 2633]  
31. Toxic substances properly stored & marked ..... 5 2.5  
32. Outside premises clean, storage spaces clean, storage above floor ..... 1 1  
33. Not used for domestic purposes ..... 1 1  
34. Linen properly handled, stored ..... 1 1

Inspection by: J. J. Thomas, R.E. EHS I.D.# 0303422046  
TOTAL DEDUCTIONS: 0  
Rept Received by: J. J. Thomas, R.E.

### Food Service Establishment Inspection

NC Department of Environment & Natural Resources  
Division of Environmental Health

Establishment Name: HARRIS TEETER #146  
Location Address: 3508 YADKINVILLE ROAD  
City: WINSTON-SALEM State: NC Zip: 27101  
Permittee: HARRIS TEETER INC.  
Mailing Address: P O BOX 33129  
City: CHARLOTTE State: Zip:  
Email Address:  
Score: 99.5 + [2606(b)] = 101.5  
Date: 11/11/2011 Time: 02:35  
Status Code: A Risk ☐ I ☐ II ☒ III ☐ IV  
County: 34  
Current Establishment ID: 3034020073  
Previous Establishment ID:  
Lat: Long:

☐ Inspection ☐ Name Change ☐ CV Visit ☐ Seating  
☐ Re-inspection ☐ Status Change ☐ CV Follow-up ☐ Water Supply: ☒ Municipal/Community ☐ On-Site System  
☐ Visit ☐ Water sample taken today?

### CRITICAL VIOLATION RISK FACTORS

Critical Violation Risk Factors = Contributing factors that increase the chance of developing foodborne illness				R = Repeat Violation			
NA = Not Applicable NO = Not Observed GC = General Comment CBI = Corrected During Inspection				Pts			
#	NA	NO				GC	CD
1			<b>Employee Health</b> ..... 2016	3	1.5		
			Personnel with infectious or communicable diseases restricted				
2			<b>Good Hygiene Practices</b> ..... 2016	3	1.5		
			Proper employee beverage or tobacco use				
3			<b>Preventing Contamination by Hands</b> ..... 2008, 2016, 2025	4	2		
			Hands clean and properly washed				
4			Minimal bare hand contact with foods	3	1.5		
5			Handwashing facilities provided	3	1.5		
6			<b>Approved source</b> ..... 2008, 2010, 2012, 2016, 2022	4	2		
			Food obtained from an approved source				
7			Food received at proper temperature	3	1.5		
8			Food in good condition, safe and unadulterated	3	1.5		
9			Shellstock tags retained	2	1		
10			<b>Protection from Contamination</b> ..... 2008, 2010, 2011, 2012, 2014, 2015, 2017, 2018, 2019, 2022	3	1.5		
			Food protected during storage, handling, display, service & transportation; written notice for clean plates				
11			Food contact surfaces cleaned & sanitized; approved methods and sanitizers	3	1.5		
12			Proper handling of returned, previously served, and adulterated food	2	1		
13			<b>Potentially Hazardous Food</b> ..... 2009, 2012	4	2		
			Proper cooking time and temperature				
14			Proper cooling	4	2		
15			Proper reheating procedures	3	1.5		
16			Proper hot holding temperatures	4	2		
17			Proper cold holding temperatures	4	2		
18			Time as a public health control, procedures & records	3	1.5		

TEMPERATURE OBSERVATIONS							
Item	Location	Temp	Item	Location	Temp	Item	Location
london broil	dell case	38	fried chicken	cook temp	209	baked chicken	display case
turkey	dell case	38	raw chicken	walk-in cooler	38	air temp	prepared foods floor
cheese	dell case	38	air temp	walk-in cooler	37	chicken salad	dell case
fried chicken	cook temp	205	roliseno	display case	150	hot water	utensil sink

COMMENTS:  
Robin H Trill passed servsafe 03-15-11 (state certificate). No critical item violations-good job. Sanitizer was around 300ppm Quat. Good job calibrating thermometers. Good cook temp on fried chicken.

# Changes through the years

## **FORSYTH COUNTY 2005**

- 34 Item Check list
- Food protection
  - Time/Temperature
  - Stored/Handled
- Personnel
  - Infection/communicable disease
  - Handwashing/hygiene practices
  - Clothes/hair restraints
- Floors/Walls/Ceilings

## **FORSYTH COUNTY 2011**

- 49 Item Check List
- Employee Health
- Hygiene practices
- Preventing Contamination by Hands
- Potentially Hazardous Foods
  - Cooking Time/Temperature
  - Cooling/Reheating (separate)
  - Hot Holding/Cold Holding (separate)
  - Time as a Public Health control
- Consumer Advisory

# Steps in Producing Safe Food

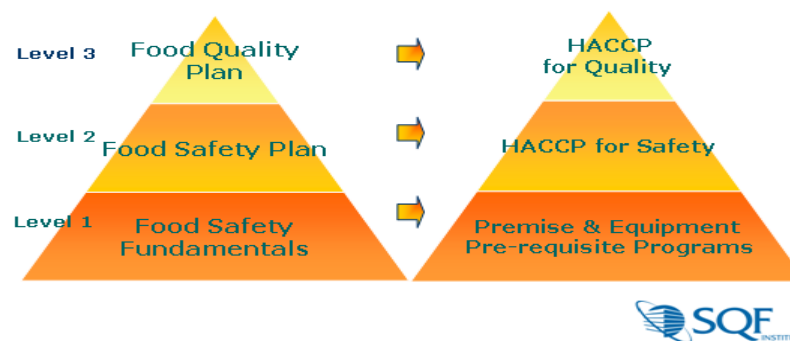
## Retailers, the last line of defense

- are the most 'visible' part of the food chain
- have to 'Look beyond the 4 walls'
- need to continue improving consumer confidence
- use a Total Food Safety Management approach
  - A. Approved Supplier/Supplier certification (Source)
  - B. Store employee training
  - C. Store operations – Active Managerial Controls (FDA Risk Factors)
  - D. Consumer education and awareness

# Do You Know Your Supplier

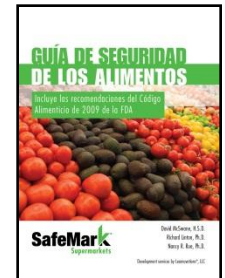
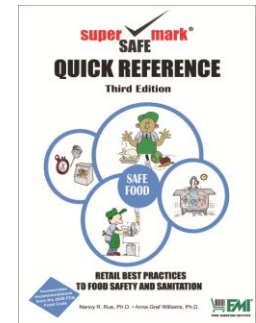
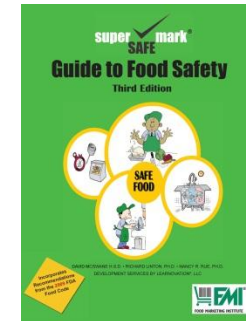
- Retailers need to have 'assurances'
- Due diligence prior to doing business
- Retailers want more than a supplier audit
- Suppliers need to have a food safety Third-Party Certification
  - Global Food Safety Initiative (GFSI)
    - SQF

## The SQF Program



# Training for Store Employees

- FMI offers a program for employee training, testing and certification
- Emphasis of risk factors
- Influenced by Job-Task Analysis
- Classroom and on-line
- Instructor materials
- Multiple languages
- 2009 FDA *Food Code*



# Retail Food Safety

*Effective food safety systems in the store must include:*

- Good Retail Practices
- Standard Operating Procedures
- Sanitation & hygiene programs
- Monitor and verify best practices
- Incorporating metrics (internal & external)
- Effective crisis management & recall system
- Risk and science-based controls (utilize FDA Risk Factor reports)

## 2008 FDA Foodborne Illness Risk Factor Report

Facility Type	Key Risk Factors Areas: Needing Improvement (Out-of-Compliance)
Delis	<ul style="list-style-type: none"> <li>•Improper Holding/Time &amp; Temperature (50%)                             <ul style="list-style-type: none"> <li>– Cold holding (60%); Hot holding (53%)</li> </ul> </li> <li>•Personal Hygiene (52%)</li> </ul>
Meat & Poultry	<ul style="list-style-type: none"> <li>•Improper Holding/Time &amp; Temperature (20%)                             <ul style="list-style-type: none"> <li>– Cold holding</li> </ul> </li> </ul>
Seafood	<ul style="list-style-type: none"> <li>•Improper Holding/Time &amp; Temperature (32%)                             <ul style="list-style-type: none"> <li>– Cold holding</li> </ul> </li> </ul>
Produce	<ul style="list-style-type: none"> <li>•Improper Holding/Time &amp; Temperature (35%)                             <ul style="list-style-type: none"> <li>– Cold holding (cut melons)</li> </ul> </li> </ul>

## 2008 FDA Foodborne Illness Risk Factor Report

Facility Type	Foodborne Illness Risk Factor <u>with</u> Statistically Significant Improvement
Delis	Poor Personal Hygiene
Meat & Poultry	Improper Holding/Time and Temperature Poor Personal Hygiene
Seafood	Poor Personal Hygiene
Produce	Improper Holding/Time and Temperature Poor Personal Hygiene

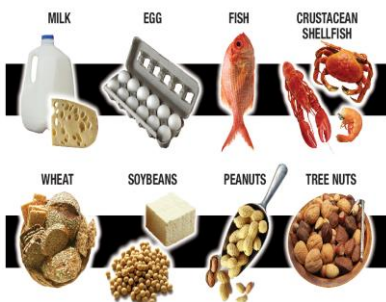
## FOOD ALLERGY AWARENESS!

### WHAT TO KNOW!

A food allergy is an abnormal response to a food triggered by the body's immune system. Once exposed to the allergen, the allergic individual can suffer a mild to life-threatening reaction. The only control is avoidance of the food.

Approximately 11 million Americans suffer from true food allergies. Be prepared to protect your customers. Know the eight major food allergens and the symptoms of an allergic reaction.

### THE EIGHT MAJOR FOOD ALLERGENS



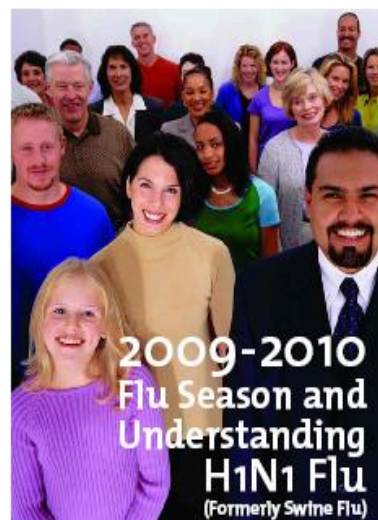
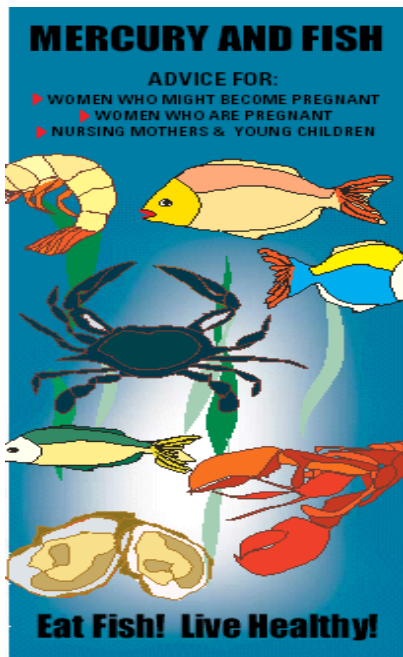
#### SYMPTOMS OF ALLERGIC REACTION

LOSS OF CONSCIOUSNESS • SHORTNESS OF BREATH • ITCHING OR TINGLING IN AND AROUND MOUTH, FACE, SCALP, HANDS AND FEET  
HIVES (WELLS) • WHEEZING AND DIFFICULTY BREATHING • SWELLING OF THE FACE, EYELIDS, TONGUE, LIPS, HANDS OR FEET  
TIGHTENING OF THE THROAT (DIFFICULTY SWALLOWING) • SUDDEN ONSET OF VOMITING, CRAMPS OR DIARRHEA

### WHAT TO DO! REACT QUICKLY - CALL 911

**Notify Management - It Could Save A Life!**

An Allergic Reaction Can Take Only Minutes To Develop. Don't Hesitate!



## A Helpful Guide

The 2009-2010 flu season is here, and now is the time to be sure you do all that you can to protect yourself and those around you. You probably have also heard about the H1N1 flu (sometimes called swine flu) and still have questions about how this flu virus is different, how it affects you, and how you can keep healthy and protect your family. This brochure will help you understand the difference between seasonal flu and H1N1 flu and will provide you with suggestions on what steps to take now.

be food safe.



clean. separate.  
cook. chill.

[www.befoodsafe.org](http://www.befoodsafe.org)



# What's Cooking at Retail

- Legislation (state, local & federal)
  - FSMA
  - Labeling (menu; front of pack nutritional values)
  - Traceability/record keeping (retail grinding logs)
  - Sanitary Transportation of Food
- FDA Food Code (CFP) – science based
- Foodborne illness outbreaks (raw foods/agricultural products)
- Improving Risk Factor compliance

# What's Cooking at Retail

- *Listeria monocytogenes* – retail risk assessments
- Norovirus
- Allergens
- Animal welfare
- Country of Origin Labeling
- Environmental and social practices
- Food defense
- Recalls
- Sustainability



# Contact Info

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